

UNO MAS to host an extravagant Gramona and Bodegas Roda Wine Dinner on Feb 22



On Thursday 22nd February 2018, UNO MAS restaurant is excited to present an extravagant “Gramona and Bodegas Roda Wine Dinner”, hosted by Brand Ambassador Mr. Jean Claude Terdjemane together with Gfour.

The evening is your chance to indulge in a carefully designed tasting menu that highlights some of the finest and freshest produce imported from Spain - paired with test selection of wines from Gramona and Bodegas Roda.

Some of the delicious dishes and taste experiences featured on the multi-course menu include Carabinero deep water Spanish red prawn served with Amontillado sherry wine and saffron aioli, Pyrenees ‘Agnei Iberico’ suckling lamb rack with seaweed and Earl Grey tea salt, and Spanish short ribs, slow cooked for 36 hours with Rioja red wine sauce and traditional Tolosa bean stew and much more.

Discover an extraordinary dinner 54 floors above Bangkok on Thursday, 22nd February 2018 at UNO MAS restaurant, Centara Grand at CentralWorld from 19.00 hrs onwards.

The dinner, which includes welcome cocktail and 5-course menu and wine pairing, is priced at THB 2,955 ++ per person.

For more information or to make reservations, please call 02-100-6255 or email: diningcgcw@chr.co.th or make your reservations online at www.unomasbangkok.com.

Find out more about UNO MAS below:

Website: www.unomasbangkok.com

Facebook: UNO MAS

Instagram: [unomas_bangkok](https://www.instagram.com/unomas_bangkok)

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